

# Festive wines for your Passover and Easter tables

At the center of any table during the traditional Passover seder you will almost always find a bottle of Manichewitz. This sweet wine has been a staple for generations of families, but today these same families are also finding room for other kosher wines from around the world to enjoy with their Passover meals. Wine can always make a festive table even more celebratory.

This year, Passover and the Christian and Greek Easters fall in April. Passover begins on April 2 and the Easter celebrations are on April 8. All three celebrations are rich in cultural, religious and family customs.

Meals with friends and family are not only a tradition on these days as with the Passover Seder, but are also part of the observance itself. The Seder is considered an integral aspect of Jewish identity with its religious rituals specifically held at home with family and friends.

The celebration of Greek Easter is accompanied by a full meal, starting perhaps with dolmas – grape leaves wrapped around rice and vegetables – followed by a dish of lamb served with tsoureki, a Greek bread. To conclude the meal, sweet desserts can be served with Mavrodaphne, a Greek dessert wine. Christian Easter is celebrated

with breakfasts, brunches and the big meal later in the day, often lamb with mint jelly or ham as the main dish.

The best wines for ham, especially if the glazes are sweet, are off dry white wines like Riesling, Vouvray or Gewertztraminer. Heartier reds such as Cabernet, Syrah, or wines from Bordeaux are great with lamb. Rosés from France's Provence or Rhône areas make a fine accompaniment for brunches or as an aperitif.

Whichever holiday you celebrate, we hope you'll find some wonderful wines in any of our many convenient locations to help enhance the enjoyment of your traditional dinners.

